

Job Description

Red Robin Position Description

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| Individual Record Title: Line Cook | Reports To: Kitchen Manager |
| Position/Job ID: | Location ID: Varies by Restaurant |
| Position/Code: XXX11 | Department ID: Varies by Restaurant |
| Position/Name (Benchmark): Line Cook | FLSA: Non-Exempt |
| Fusion Grade: | Annual Bonus Target: N/A |

I. Position Summary:

The Line Cook position is responsible for preparing menu items consistently, quickly and in line with Company specifications.

II. Essential Functions:

Follows a recipe book to prepare and cook meats, fish, poultry, gravies, soups, vegetables and other foods according to proper preparation methods.

Must cut, broil, sauté, & fry.

Practices safe food handling and cleanliness at all times.

Prepare food prep and production recipes per the current Red Robin recipe book.

Responsible for unpacking and organizing received goods.

Cleans with chemicals while wearing gloves.

Work may be fast paced and a high degree of quality and accuracy are required.

Must maintain a high degree of pace and intensity for an extended period of time.

Must have strong menu knowledge.

Have ability to accurately read, organize and coordinate tickets

Ability to communicate with others to ensure accuracy and guest satisfaction.

Able to adhere to schedule and be on time for shifts.

Operate and participate effectively in a team environment

Physical Effort

Lifting- up to 10lbs constantly, up to 50lbs infrequently

Lifting from floor to shoulder constantly and overhead infrequently.

Exposed to cleaning chemicals.

Color and depth perception required for vision. Needs both near and far vision.

Twists and reaches frequently.

Grasps objects to move or manipulate them constantly.

Stands and walks constantly.

Listen to and comprehends instructions from Managers and coworkers over background restaurant and equipment noise constantly.

Frequent hand washing required.

III. Other Functions:

Other duties as assigned by supervisor

Must adhere to company uniform and appearance policy

IV. If management or supervisory position, which positions report directly to this one?

None

V. Qualifications:

High School degree or equivalent preferred

Experience preferred

VI. Knowledge, Skills and Abilities:

Minimum of 2 years related experience preferred

Job Description

Has strong knowledge of commonly-used concepts, practices, and procedures in a restaurant. Relies on experience and judgment to make effective decisions.

Strong interpersonal skills

Team player

VII. Working Conditions:

Equipment

Kitchen equipment, knives, dish machine, garbage cans, ice buckets, food product, cleaning product

Work Environment

Typical restaurant environment, heat and a/c, cold in freezer and walk in refrigerator

Reviewed/Approved by: _____ **Title:** _____
Date: _____

Disclaimer: *The above statements are intended to describe the general nature and level of work being performed by the individuals assigned to this position. They are not intended to be an exhaustive list of all responsibilities, duties and skills required of individuals in this position. This position description is subject to change by the Company as the needs and requirements of the position change.*